



WINEMAKER NOTES

The 2018 growing season was ideal. JD Ranch, situated high on the hilltops of the Rockpile AVA, benefited from cooler temperatures and ample sunshine above the fog line. These conditions led to a long ripening period, resulting in concentrated fruit flavors of boysenberry, blackberry, cherry pie, and cassis on the nose. On the palate, this wine offers a harmony of earthy tones and notes of raspberry jam, maraschino cherry, baking spices, dark cocoa, and a hint of cedar plank on the finish. A full-bodied vintage full of complexity and depth.

WINEMAKING TECHNIQUES

Clusters were hand-harvested in the early morning to preserve the coolness of the fruit. The grapes underwent meticulous hand-sorting, destemming, and crushing to extract the juice from the skins. Fermentation took place in jacketed, open-top tanks with twice-daily pump overs, during which the juice was pumped over the skins to enhance color extraction. As a biodynamic vineyard, we allowed the native yeast to naturally ferment the wine.

FRUIT SOURCE JD RANCH VINEYARD:

Located northwest of the Dry Creek Valley and elevated above Lake Sonoma, Rockpile is an AVA encompassing 15,400 acres. Approximately eleven vineyards have planted wine grapes across nearly 160 acres within this region, which is renowned for its "signature clone" of Zinfandel sourced from St. Peter's Catholic Church vineyard in Cloverdale. Situated at elevations between 800 and 2,100 feet, Rockpile vineyards enjoy ample sunlight and less fog, thanks to an inversion layer created by Lake Sonoma.

VINTAGE NOTES

The 2018 vintage began with a cooler start than in previous years, resulting in a longer and more even growing season. Moderate summer temperatures and a delayed veraison led to a harvest starting 2-3 weeks later than usual. The extended ripening period and cooler weather produced higher quality fruit with fully mature, sweet tannins, vibrant color, depth of flavor, and natural balance. The 2018 vintage shows great potential for excellence.

THE WINERY

Bailarín Cellars was created in 2014 by a collective of family and friends, each following their respective passions. Together, we focus on producing small lots of handcrafted wines from unique vineyard sources. We are proud to share the fruits of our labor and love with you.

TECHNICAL NOTES

Appellation: Rockpile AVA Composition: Zinfandel

Barrel Time: 18 Months, 35% new French oak

Alcohol: 15.2% Cases Produced: 101

Designations: Single vineyard, vegan, biodynamic

